

# **Special Coffees**

Irish Coffee Irish whiskey, coffee and cream \$9/10z

**Spanish Coffee** Kahlua, brandy, coffee and cream \$14/2oz

Monte Cristo Grand Marnier, Kahlua, coffee and cream \$14/2oz

Canadian Maple Coffee Grand Marnier,
Canadian maple cream, Kahlua, coffee and cream \$14/2oz
Blueberry Tea Grand Marnier, Amaretto and
tea \$14/2oz

**The Baron's Special Coffee** Gretzky's Irish cream, brandy, Frangelico, Kahlua \$14/2oz

### Espresso & Cappuccino

Espresso \$4.00 add shot \$1.00 Cappuccino \$5.00 add shot \$1.00 Café Latte \$5.25 add shot \$1.00

#### <u>Port</u>

Taylor Fladgate 10 Yr. \$11 / 2oz Taylor Fladgate 20 Yr. \$20 / 2oz

#### Cognac

Remy Martin VSOP \$13 / loz Hennesy XO \$50 / loz



## Dessert Menu

Mud Pie Made In House \$11 Suggested Pairing: Café Latté

Cheese Cake Entice yourself by asking your server for the flavour of the day \$10
Suggested Pairing: Café Mocha

Chocolate Utopia Bernard Callebaut chocolate comes together with a creamy mousse in this rich dark chocolate cake \$11

Suggested Pairing: The Baron's Special Coffee

Ice Cream with Berry Sauce Vanilla bean Ice Cream drenched with mixed berry sauce \$9 Suggested Pairing: Cappuccino

Apple Galette Sliced apples and cream cheese baked in a French puff pastry topped with vanilla bean ice cream, white chocolate and cinnamon \$11
Suggested Pairing: Canadian Maple Coffee

Irish Crème Brûlée A homemade rich custard made w/ Irish Cream Liqueur topped w/ sugar crusted caramel \$10 Suggested Pairing: Irish Coffee